Thinking of you

Electrolux

user manual

Oven

EOB31001

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CE

Subject to change without notice

The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

⚠ Safety instructions

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

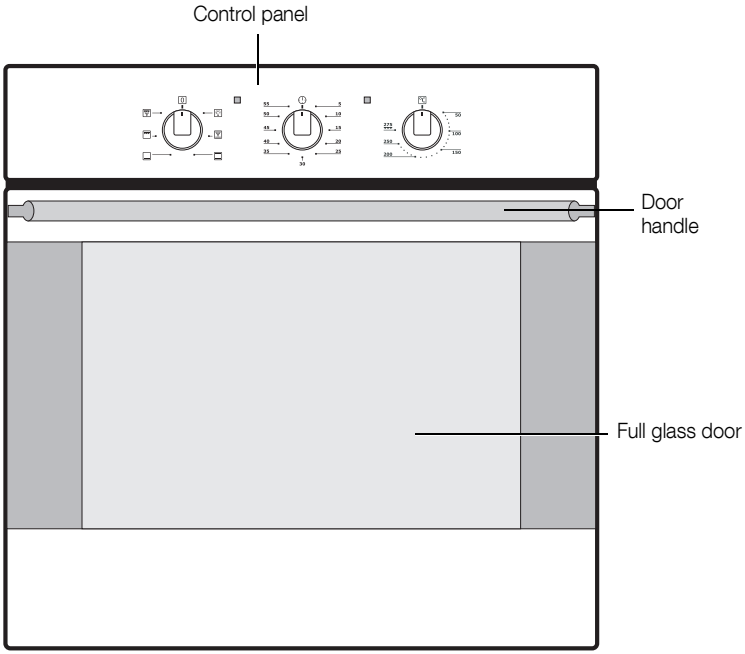
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

Note on enamel coating

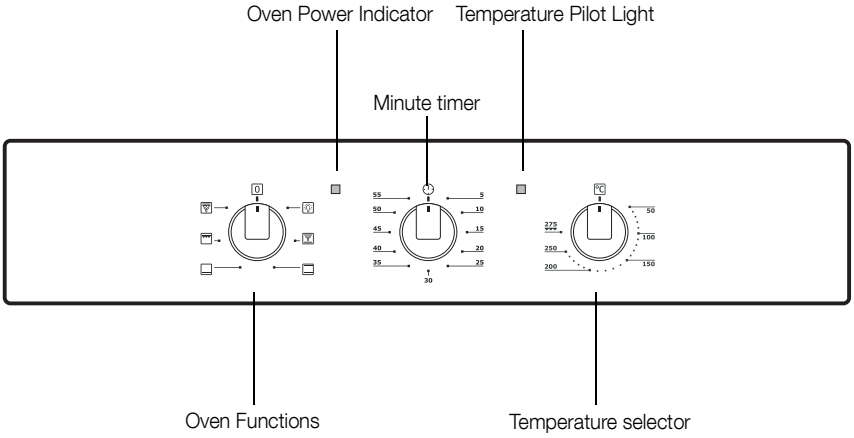
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

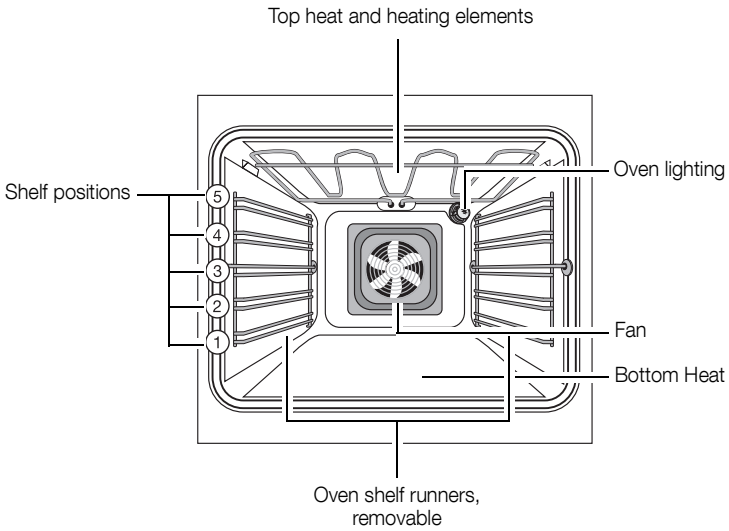
General Overview



Control Panel

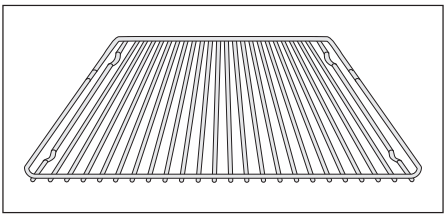


Oven Features



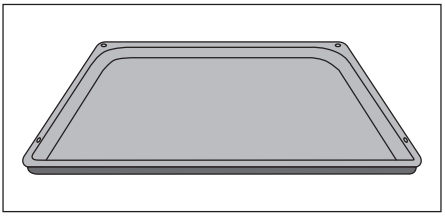
Oven accessories

Oven shelf



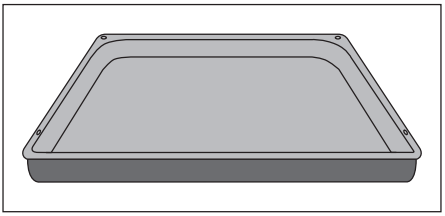
For cookware, cake tins, roasts and grilled foods.

Baking tray



For cakes and biscuits.

Roasting Pan



For baking and roasting or as a pan for collecting fat.

Before Using for the first time

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

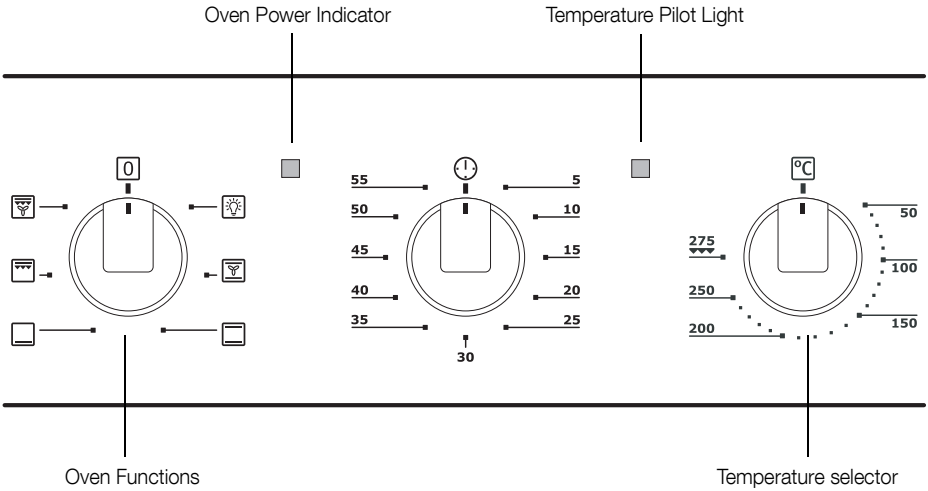
Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.

To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

Switching the Oven On and Off



1. Turn the oven functions dial to the desired function.
2. Turn the temperature selector to the desired temperature.

The power indicator is lit as long as the oven is in operation.

The temperature pilot light is lit as long as the oven is heating up.

3. To turn the oven off, turn the oven functions dial and the temperature selector to the Off position.

Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

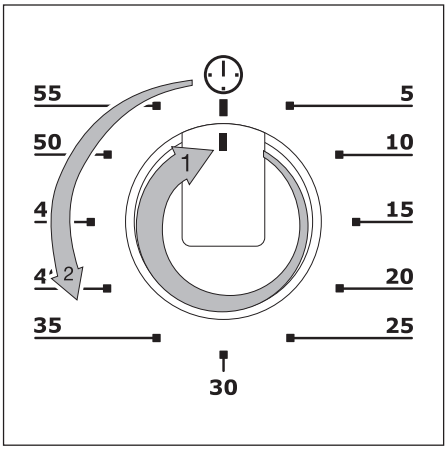
Oven Functions

The oven has the following functions:

Oven function		Application
	Light	Using this function you can **light up** the oven interior, e.g. for cleaning.
	Convection	For **baking** on up to **two oven levels.** Set the oven temperatures 20-40 °C lower than when using Conventional.
	Conventional	For **baking** and **roasting** on **one oven level**.
	Bottom heat	For **baking** cakes with **crispy or crusty bases**.
	Dual grill	For **grilling** flat food items in **large quantities** and for **toasting**.
	Convection grilling	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.

Timer

To set a time. A signal is sounded when the time has elapsed.



This function has no effect on oven operation.

Set the timer knob to 60 minutes, then turn it to the desired length of time. (60 minutes maximum).
A signal is sounded when the time has elapsed.

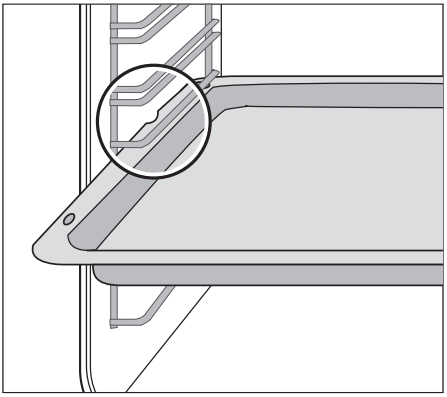
To change your setting, just turn the knob to the desired value.
To stop the timer before the set time has elapsed, turn the knob to OFF.

Inserting the Oven Shelf, Baking Tray and Roasting Pan

Shelf runner safety and anti-tip device

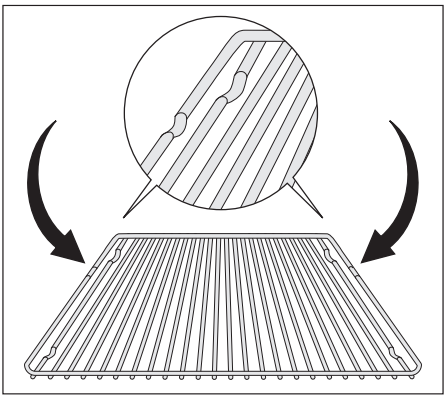
As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.
Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray or roasting pan



Push the baking tray or roasting pan between the guide bars of the selected oven level.

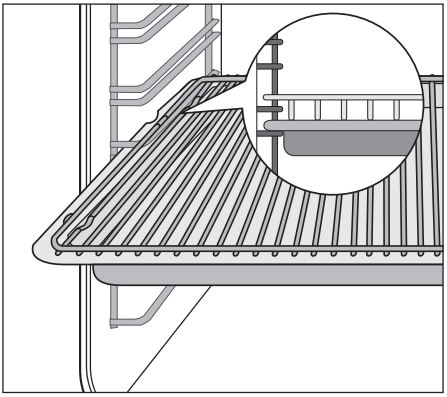
Inserting the oven shelf:



Insert the oven shelf so that the feet point downwards.
Push the oven shelf between the guide bars of the selected oven level.

The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and roasting pan together

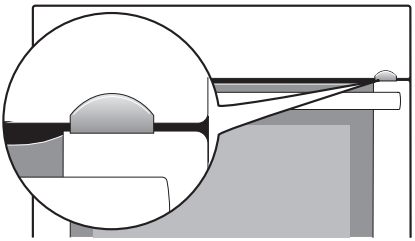


Lay the oven shelf on the roasting pan.
Push the roasting pan **between** the guide bars of the selected oven level.

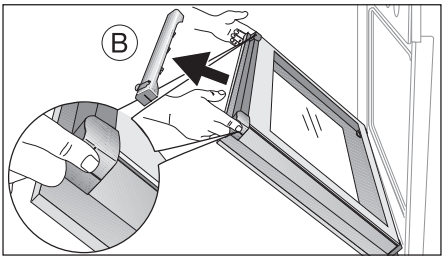
Mechanical door lock

When the appliance is delivered the door lock is deactivated.

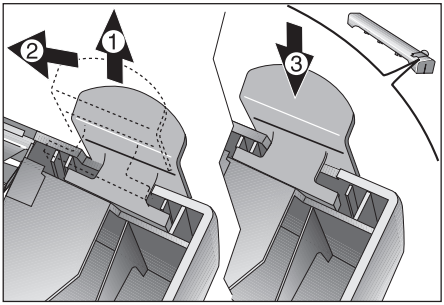
Activating door lock



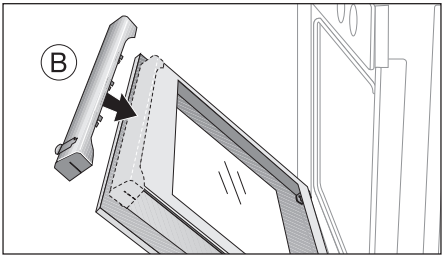
1. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



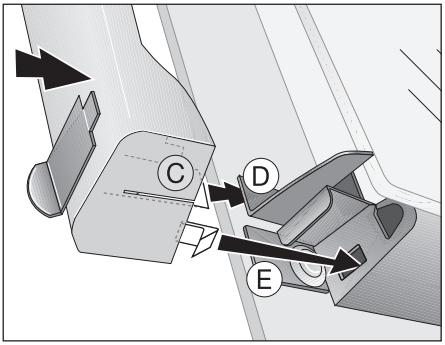
2. Activate lever:
Remove lever (1) and move 4mm to the left (2) and insert (3).

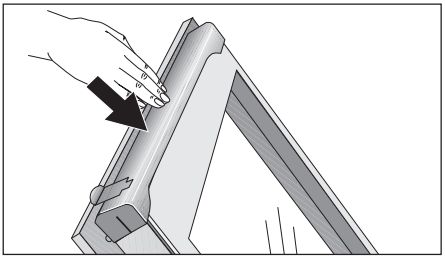


3. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door



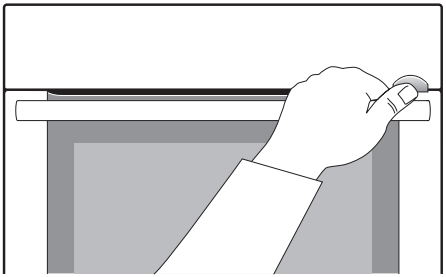
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).





The clip seal (E) must be snapped in.

To open the oven door.



1. Keep lever pressed.
2. Open the door.

To close the oven

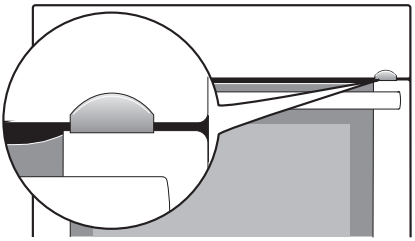
Close door without pressing the lever.

Deactivating door lock

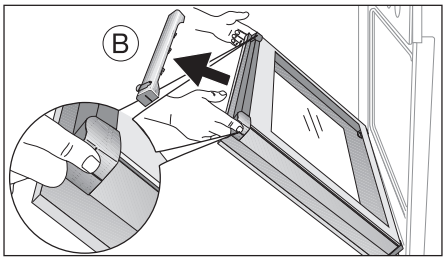
To deactivate the door lock, the lever is moved to the right again. Proceed as described above.

Switching off the appliance does not remove the mechanical door lock.

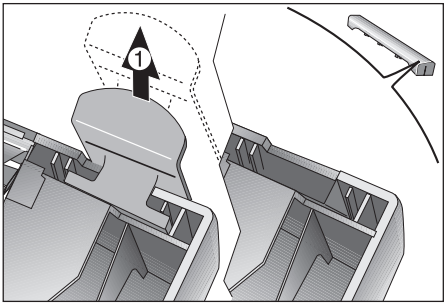
Removing door lock



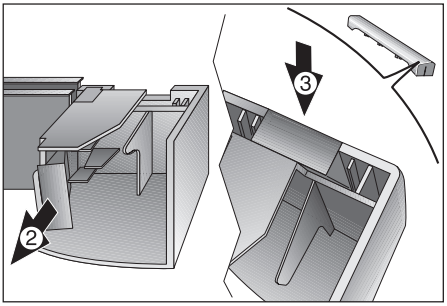
1. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



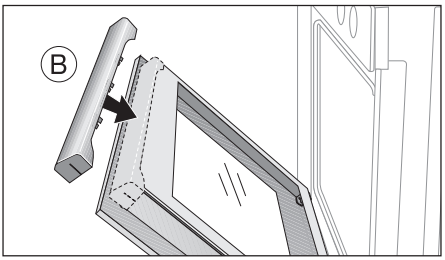
2. Demount lever:
 Remove lever (1).



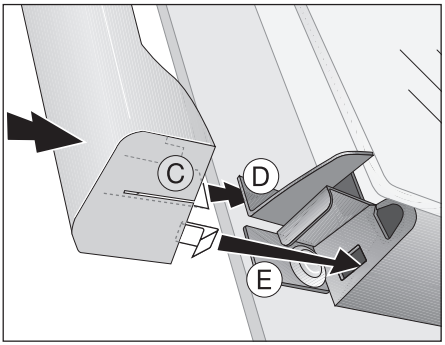
3. Remove trim from the under side of the door trim (B)(2) and push in (3).

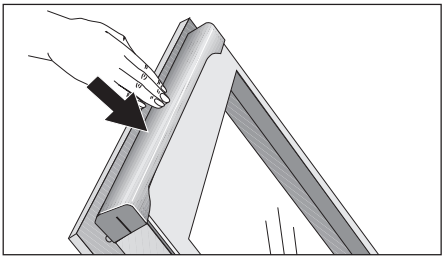


4. Take hold of the door trim(B) at each side, position it on the inside edge of the door and push the door trim (B) onto the upper edge of the door



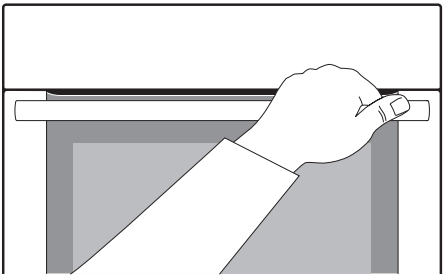
On the open side of the door trim(B) there is a guide bar(C). This must be pushed **between** the outer door panel and the guide corner(D).





The clip seal(E) must be snapped in.

5. Close the oven door.



Uses, Tables and Tips

Baking

Oven function: Convection or Conventional

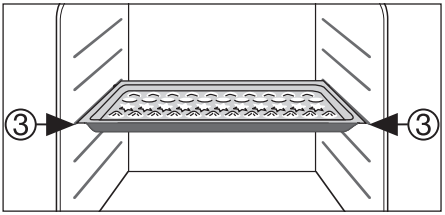
Baking tins

- For Conventional, dark metal and non-stick tins are suitable.
- For Convection bright metal tins are also suitable.

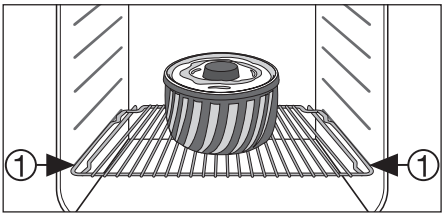
Oven levels

- Baking with Conventional is only possible on one level.
- With Convection you can bake dry cakes and biscuits on 2 baking trays at the same time.

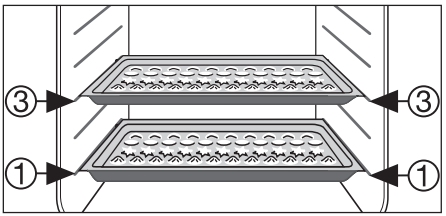
1 baking tray:
e.g. oven level 3



1 cake tin:
e.g. oven level 1



2 baking trays:
e. g. oven levels 1 and 3



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional or Convection you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of cake tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.

With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Type of baking	Ovenfunction		Shelf position	Temperature °C	Time Hours mins.
Baking in tins					
Ring cake or brioche		Convection	1	150-160	0:50-1:10
Madeira cake/Fruitcakes		Convection	1	140-160	1:10-1:30
Sponge cake		Convection	1	140	0:25-0:40
Sponge cake		Conventional	1	160	0:25-0:40
Flan base - short pastry		Conventional	3	180-200	0:10-0:25
Flan base - sponge mixture		Convection	3	150-170	0:20-0:25
Apple pie		Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)		Convection	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)		Conventional	1	180	1:10-1:30
Savoury flan (e. g. quiche lorraine)		Conventional	1	180-200	0:30-1:10
Cheesecake		Conventional	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays					
Plaited bread/bread crown		Conventional	3	170-190	0:30-0:40
Christmas stollen		Conventional	3	160-180[1)]	0:40-1:00
Bread (rye bread) -first of all -then		Conventional	1	 250[1)] 160-180	 0:20 0:30-1:00
Cream puffs/Eclairs		Convection	3	160-170[1)]	0:15-0:30
Swiss roll		Conventional	3	180-200[1)]	0:10-0:20
Cake with crumble topping(dry)		Convection	3	150-160	0:20-0:40
Buttered almond cake/sugar cakes		Conventional	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/ sponge mixture)[2)]		Convection	3	150	0:35-0:50
Fruit flans (made with yeast dough/ sponge mixture)		Conventional	3	170	0:35-0:50
Fruit flans made with short pastry		Conventional	3	170-190	0:40-1:20
Yeast cakes with delicate toppings (e. g. quark, cream, vanilla cream)		Conventional	3	160-180	0:40-1:20

Type of baking	Ovenfunction	Shelf position	Tempera-ture °C	Time Hours mins.
Pizza (with a lot of topping)[2]	Conventional	1	190-210[1)]	0:30-1:00
Pizza (thin crust)	Conventional	1	230-250[1)]	0:10-0:25
Unleavened bread	Conventional	1	250-270	0:08-0:15
Tarts (CH)	Conventional	1	200-220	0:35-0:50
Biscuits				
Short pastry biscuits	Convection	3	150-160	0:06-0:20
Short pastry biscuits	Convection	1 / 3	150-160	0:06-0:20
Viennese whirls	Convection	3	140	0:20-0:30
Viennese whirls	Convection	1 / 3	140	0:25-0:40
Viennese whirls	Conventional	3	160[1)]	0:20-0:30
Biscuits made with sponge mixture	Convection	3	150-160	0:15-0:20
Biscuits made with sponge mixture	Convection	1 / 3	150-160	0:15-0:20
Pastries made with egg white, me-ringues	Convection	3	80-100	2:00-2:30
Macaroons	Convection	3	100-120	0:30-0:60
Biscuits made with yeast dough	Convection	3	150-160	0:20-0:40
Puff pastries	Convection	3	170-180[1)]	0:20-0:30
Rolls	Convection	3	160[1)]	0:20-0:35
Rolls	Conventional	3	180[1)]	0:20-0:35
Small cakes (20per tray)	Convection	3	140[1)]	0:20-0:30
Small cakes (20per tray)	Convection	1 / 4	140[1)]	0:25-0:40
Small cakes (20per tray)	Conventional	3	170[1)]	0:20-0:30

1) Pre-heat the oven
2) Use the drip tray or roasting tray

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be re-duced by setting higher tem-peratures**
	Too much liquid in the mixture	Use less liquid Pay attention to mixing times, espe-cially if using mixing machines

Baking results	Possible cause	Remedy
Cake is too dry	Oven temperature too low	Set oven temperature higher
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven setting

Bakes and gratins table

Dish	Oven function		Shelf position	Tempera-ture °C	Time Hours mins.
Pasta bake		Conventional	1	180-200	0:45-1:00
Lasagne		Conventional	1	180-200	0:25-0:40
Vegetables au gratin[1)]		Convection grilling	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]		Convection grilling	1	160-170	0:15-0:30
Sweet bakes		Conventional	1	180-200	0:40-0:60
Fish bakes		Conventional	1	180-200	0:30-1:00
Stuffed vegetables		Convection grilling	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen ready meals table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (300-600 g)		Convection grilling	3	200-220	as per manufacturer's instructions
Baguettes		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional or Convection grilling

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid**.

Tips on using the roasting chart

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven**.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.
Beef					
Pot roast	1-1.5 kg	Conventional	1	200-250	2:00-2:30
Roast beef or fillet					per cm. of thickness
- rare	per cm. of thickness	Convection grilling	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness	Convection grilling	1	180-190	0:06-0:08
- well done	per cm. of thickness	Convection grilling	1	170-180	0:08-0:10
Pork					
Shoulder, neck, ham joint	1-1.5 kg	Convection grilling	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg	Convection grilling	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg	Convection grilling	1	160-170	0:45-1:00
Porkknuckle (precooked)	750 g-1 kg	Convection grilling	1	150-170	1:30-2:00
Veal					
Roast veal	1 kg	Convection grilling	1	160-180	1:30-2:00

Type of meat	Quantity	Ovenfunction	Shelf position	Temper-ature °C	Time Hours mins.
Knuckle of veal	1.5-2 kg	Convection grilling	1	160-180	2:00-2:30
Lamb					
Leg of lamb, roast lamb	1-1.5 kg	Convection grilling	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg	Convection grilling	1	160-180	1:00-1:30
Game					
Saddle of hare, leg of hare	up to 1 kg	Conventional	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg	Conventional	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg	Conventional	1	200-210	1:30-2:15
Poultry					
Poultry portions	200-250g each	Convection grilling	1	200-220	0:35-0:50
Half chicken	400-500g each	Convection grilling	1	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg	Convection grilling	1	190-210	0:45-1:15
Duck	1.5-2 kg	Convection grilling	1	180-200	1:15-1:45
Goose	3.5-5 kg	Convection grilling	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg	Convection grilling	1	160-180	1:45-2:30
Turkey	4-6 kg	Convection grilling	1	140-160	2:30-4:00
Fish (steamed)					
Whole fish	1-1.5 kg	Conventional	1	210-220	0:45-1:15

1) Pre-heat the oven

Wide grilling

Oven function: Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Making preserves

Oven function: Bottom heat ⊟

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100 °C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Cucumbers	160-170	50-60	---

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20

1) Leave standing in oven when switched off

Drying

Oven function: Convection

- Use oven shelves covered with grease-proof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-**70**	3	1 / 4	6-8
Peppers (strips)	60-**70**	3	1 / 4	5-6
Vegetables for soup	60-**70**	3	1 / 4	5-6
Mushrooms	50-**60**	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-**70**	3	1 / 4	8-10
Apricots	60-**70**	3	1 / 4	8-10
Apple slices	60-**70**	3	1 / 4	6-8
Pears	60-**70**	3	1 / 4	6-9

Cleaning and Care

Warning: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

Clean stubborn dirt with a special oven cleaner.

Important: If using an oven spray, please follow the manufacturer's instructions exactly.

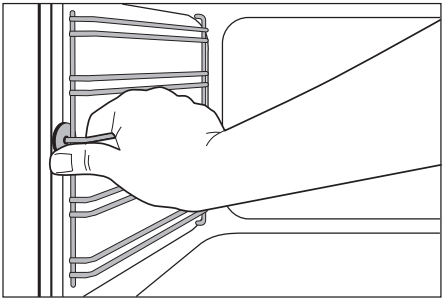
Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

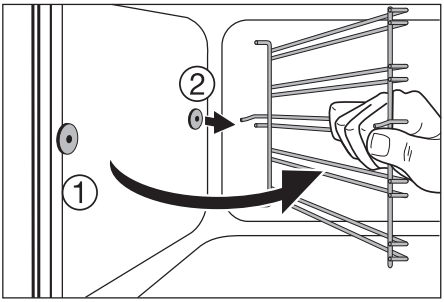
Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

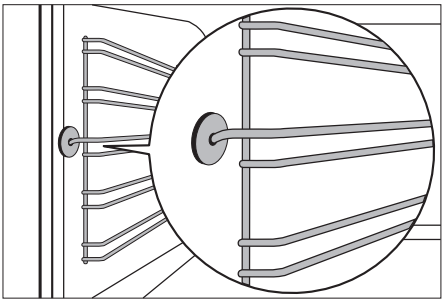
Removing the shelf support rails



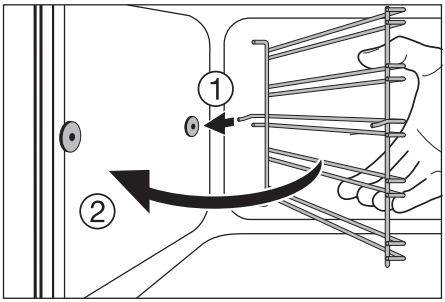
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



Fitting the shelf support rails



Important! The rounded ends of the guide rails must be pointing forwards! To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).

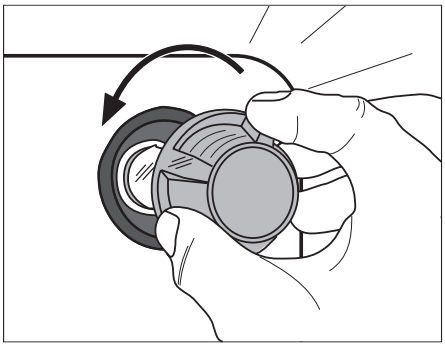


Oven Lighting

Warning: Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover

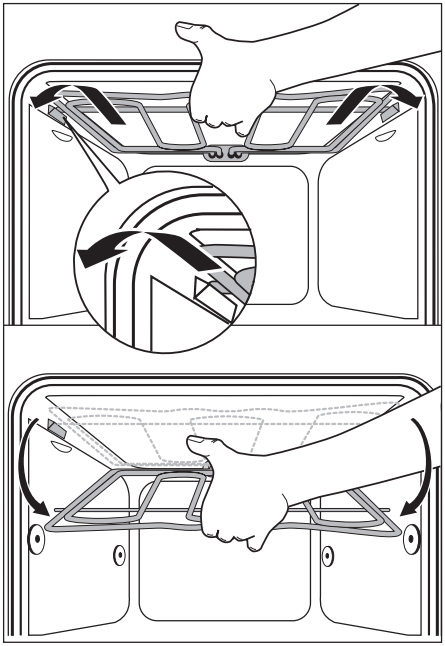


1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element



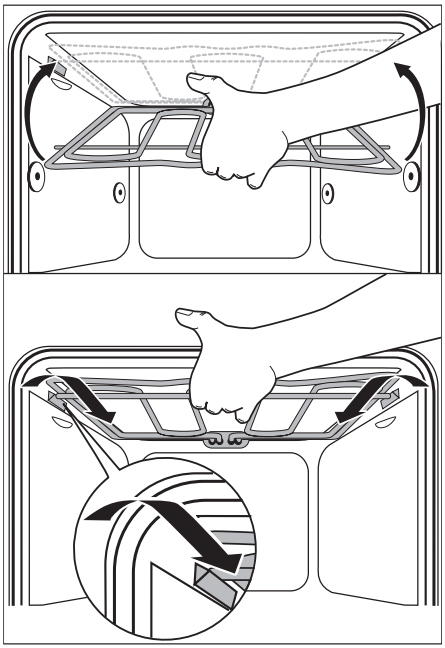
Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

Caution: Do not use force to press the heating element down! The heating element might break.

Cleaning the oven ceiling

Repositioning the heating element



1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

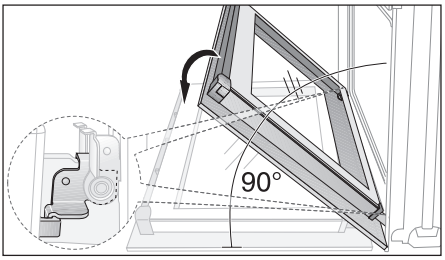
⚠ **Important:** The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

Oven door

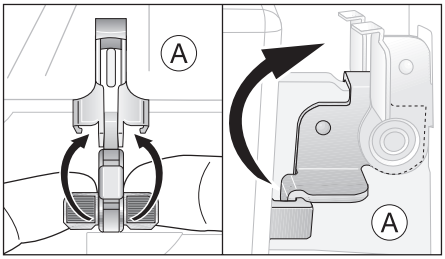
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

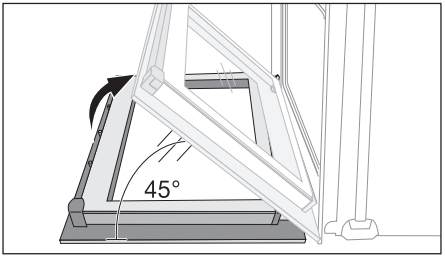
1. Open the oven door as far as it will go.



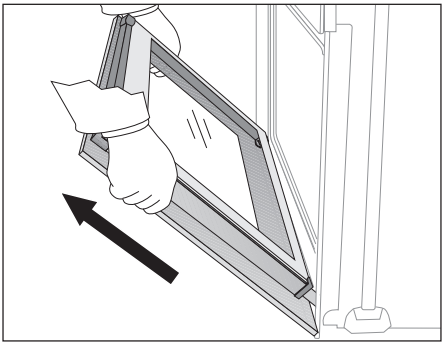
2. Undo the **clamping levers** (A) on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).

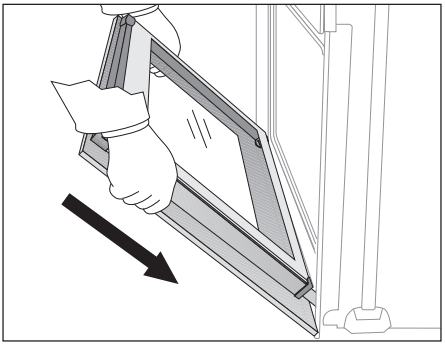


ⓘ Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

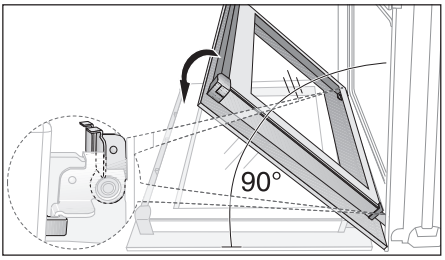
Hanging the oven door back on its hinges

1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven.

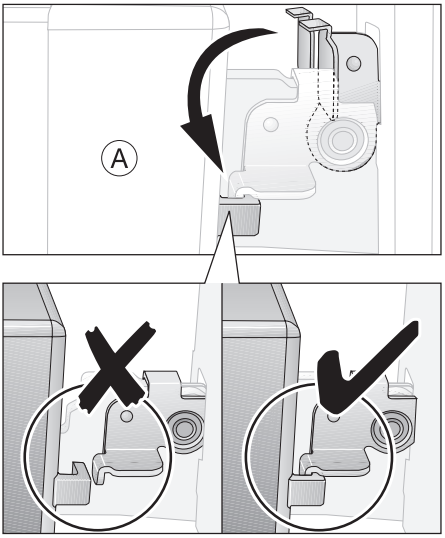
Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

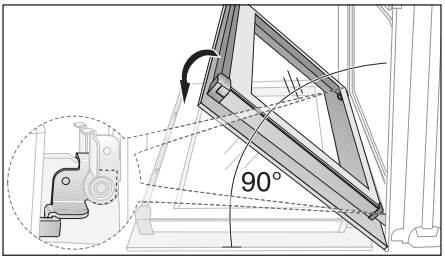
Oven door glass

The oven door is fitted with three panels of glass mounted one behind the other.The inner panels can be removed for cleaning.

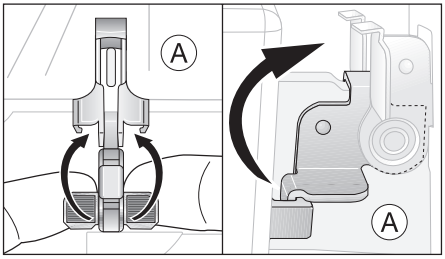
⚠ **Important!** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass panels

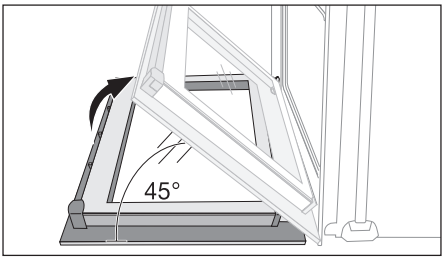
1. Open the oven door as far as it will go.



2. Undo the **clamping levers (A) on both door hinges** fully

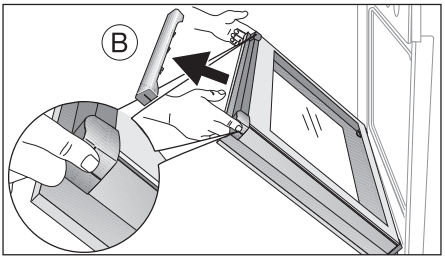


3. Close the oven door as far as the first position (approx. 45°).



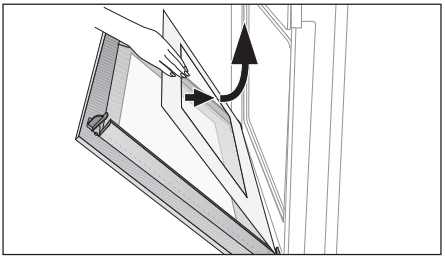
4. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal.

Then remove the door trim by pulling it



upwards.

5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards..

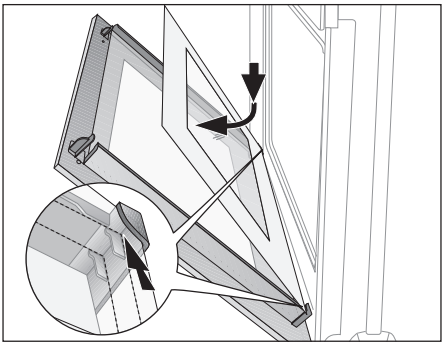


Cleaning the door glass panels

Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully

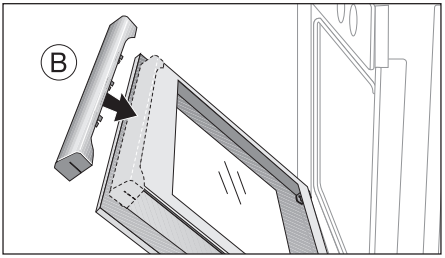
Putting the door glass panels back.

1. From above insert the door glass panels at an angle into the door profile at the bottom edge of the door one after the other and lower them.

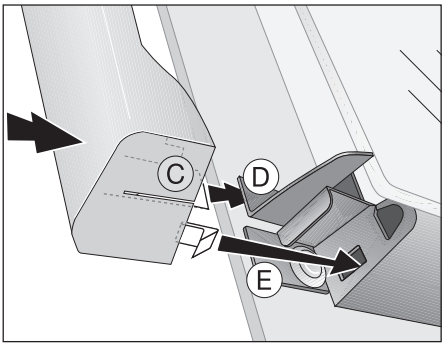


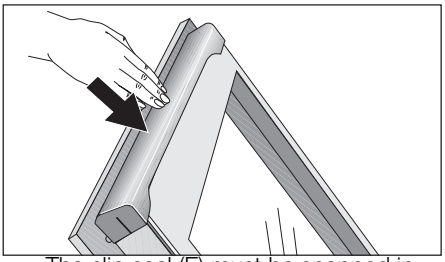
Insert the smaller panel first, then the larger panel.

2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door



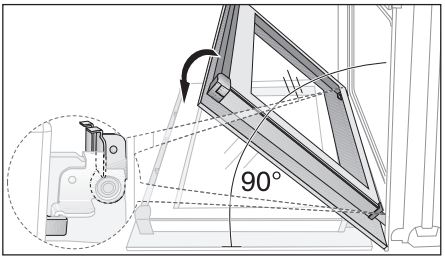
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).



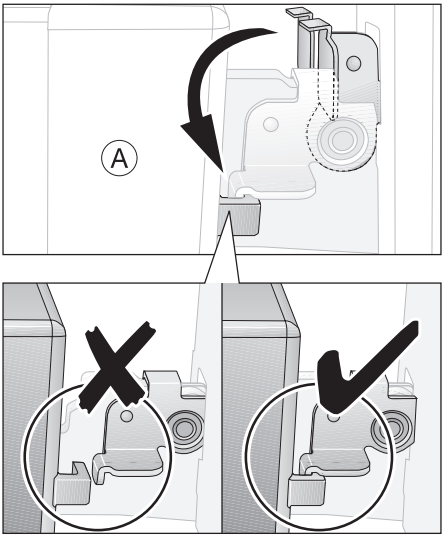


The clip seal (E) must be snapped in.

3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions



5. Close the oven door.

What to do if ...

Fault	Possible cause	Remedy
The oven does not heat.	The oven has not been switched on.	Switch the oven on.
	The required settings have not been made.	Check the settings.
	The domestic electrical protection device (fuse) has been tripped.	Check the fuses or protection devices. If these are tripped repeatedly, you should call a qualified electrician.
The oven light does not come on.	The bulb has blown.	Replace the bulb.

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

⚠ **Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

ⓘ If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

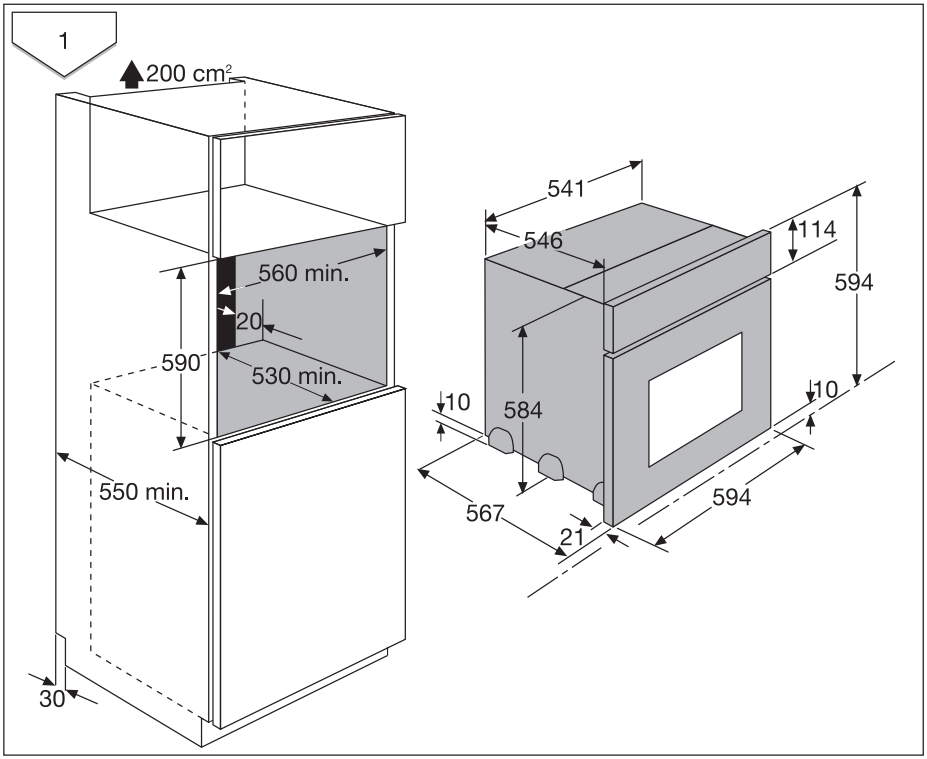
ⓘ **Advice on cookers with metal fronts:**
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

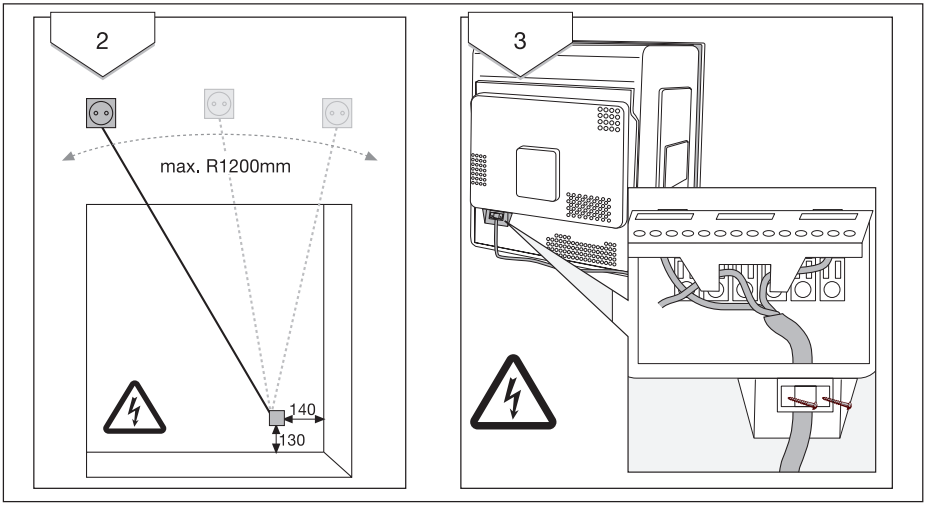
Installation Instructions

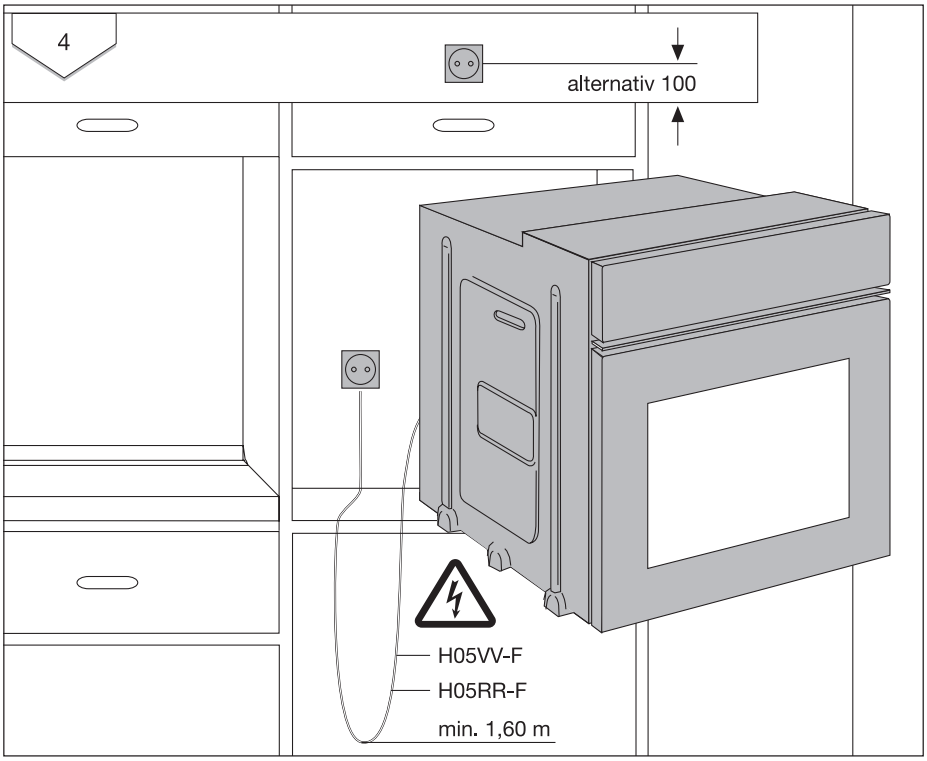
⚠ **Attention:** The new appliance may only be installed and connected by a **registered expert**.
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

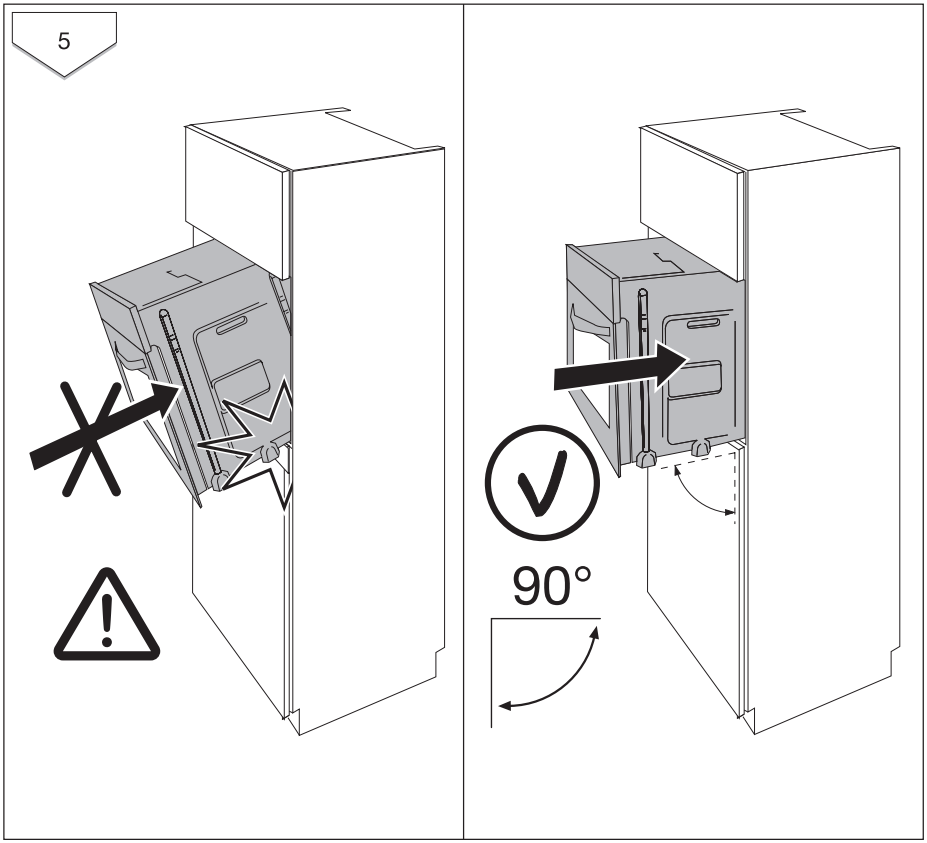
⚠ Safety information for the installer

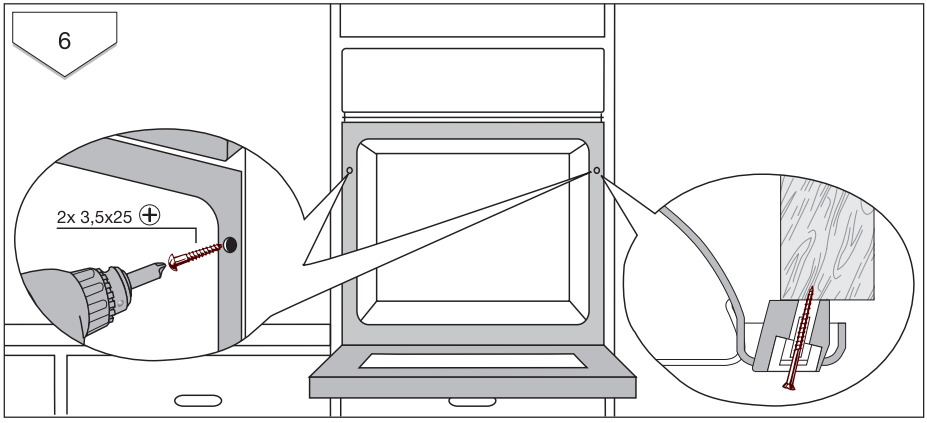
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.
-
-
-
-
-
-




2
max. R1200mm
140
130
3


4
alternativ 100
H05VV-F
H05RR-F
min. 1,60 m


5
90°


6
2x 3,5x25

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Guarantee/Customer Service

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

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Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Muggenhofer Str. 135, 90429 Nürnberg
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Hellas	+30 23 10 56 19 70	4 Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb

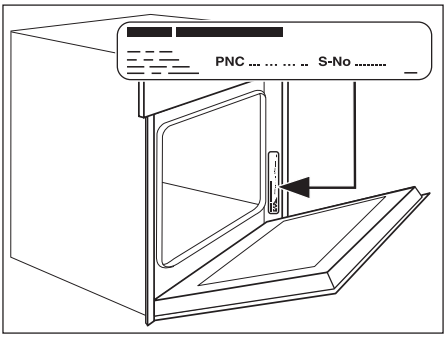
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
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Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
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Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
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Schweiz/Suisse/ Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
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Slovensko	+421 2 43 33 43 22	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebièe SK, Seberíniho 1, 821 03 Bratislava
Suomi	www.electrolux.fi	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim Istanbul
Россия	+7 495 937 7837	129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ „Алкон“

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if…”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
 (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description:

PNC:

S No:

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822 928 193-N-241108-01